

USDA Commodity Food Fact Sheet for Schools & Child Nutrition Institutions

(last updated, 05-06-07)

Visit us at www.fns.usda.gov/fdd

A541 – TURKEY, BURGER, RAW, FROZEN, 36 LB

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| CATEGORY | <ul style="list-style-type: none"> Meat/Meat Alternates |
| PRODUCT DESCRIPTION | <ul style="list-style-type: none"> Turkey burger made from ground turkey meat, 3 oz raw patty. The average fat content is 11%. |
| PACK/YIELD | <ul style="list-style-type: none"> 6/6 lb pkgs OR 4/9 lb pkgs OR 3/12 lb pkgs OR 2/18 lb pkgs per case. One 36 lb case AP provides about 192 3-oz raw turkey burgers. 1 lb AP provides about 5.33 3-oz raw turkey burgers. CN Crediting: One 3 oz raw turkey burger when cooked provides 2 oz-equivalent meat/meat alternate. |
| STORAGE | <ul style="list-style-type: none"> Store frozen turkey products in original shipping container off the floor at 0 °F or below. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first. |
| PREPARATION/COOKING INSTRUCTIONS | <ul style="list-style-type: none"> Burgers should be cooked from the frozen state to prevent moisture loss. Remove from plastic bags and separate from patty paper. Lightly brush or wipe sheet pans with a small amount of vegetable oil if needed to prevent sticking during cooking. Place burgers in a single layer on sheet pans. Burgers with a cube pattern or square indentations should be cooked in oven with pattern side up. Cook 10-20 minutes at 350 °F in a deck oven or cook 8-10 minutes at 350 °F in a convection oven. Cook turkey products to 165 °F for 15 seconds. Judge doneness by temperature, not the color or texture of the food. |



Nutrition Information

Turkey burger, 2 oz patty, cooked

| | 2 oz patty (62 g) |
|---------------|----------------------|
| Calories | 146 |
| Protein | 16.96 g |
| Carbohydrate | 0 g |
| Dietary Fiber | 0 g |
| Sugars | 0 g |
| Total Fat | 8.15 g |
| Saturated Fat | 2.10 g |
| Trans Fat | N/A |
| Cholesterol | 63 mg |
| Iron | 1.20 mg |
| Calcium | 16 mg |
| Sodium | 66 mg |
| Magnesium | 15 mg |
| Potassium | 167 mg |
| Vitamin A | 0 IU |
| Vitamin A | 0 RAE |
| Vitamin C | 0 mg |
| Vitamin E | 0.21 mg |

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| PREPARATION/ COOKING INSTRUCTIONS (cont'd) | <ul style="list-style-type: none"> • Serve as soon as possible. Holding on a steam table or in a holding cabinet will cause burgers to dry and toughen. Hold on a heat-maintained serving line at a temperature of at least 135 °F for no longer than 2 hours. • Serve promptly or refrigerate and use any leftovers within 2 days. If reheating turkey burgers, reheat to an internal temperature of 165 °F for 15 seconds. |
| USES AND TIPS | <ul style="list-style-type: none"> • Use for sandwiches and main dishes for lunch. |
| FOOD SAFETY INFORMATION | <ul style="list-style-type: none"> • Thaw frozen products in the refrigerator below fresh or ready-to-eat foods. • Keep raw meat and poultry separate from other foods. After touching or cutting raw meats and poultry, wash working surfaces (countertops and cutting boards), utensils, and hands with hot, soapy water. • Sanitize cutting boards, utensils, and countertops by using a solution of 1 Tbsp unscented, liquid chlorine bleach in 1 gallon of water. • Cook turkey products to an internal temperature of 165 °F for 15 seconds. The pink color in safely cooked turkey is due to hemoglobin in tissues which can form a heat stable color. Smoking or grilling may also cause this reaction, which occurs more in young turkeys. |
| BEST IF USED BY GUIDANCE | <ul style="list-style-type: none"> • For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. • For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf. |